

## Chicken Madeira and Macaroni Soup

Recipe 340 of 365

A slurpable cousin of Chicken Marsala, this mushroom-packed soup is a heartwarming one-pot meal whose long ingredient list belies its simplicity. Serve as is, or with a loaf of good, crusty bread and a simple green salad on the side. For a gluten-free version, reduce the Madeira and the stock to 1 1/2 cups, and substitute cooked brown rice for the pasta.

TIME: 45 minutes total

MAKES: 4 servings

1 tablespoon olive oil  
2 small shallots, finely chopped  
1 small onion, finely chopped  
2 cloves garlic, finely chopped  
2 teaspoons chopped fresh thyme, or 1/2 teaspoon dried thyme  
Salt and freshly ground pepper  
10 ounces sliced white mushrooms  
10 ounces sliced crimini mushrooms  
6 ounces portabella mushrooms (1 large), cut into 1/2" chunks  
3 thick slices bacon or pancetta (about 1/5 pound), cut into 1/4" cubes  
4 boneless, skinless chicken breasts (about 1 3/4 pound), each cut in half  
2 cups Madeira  
2 cups chicken stock or broth  
1 cup macaroni or other pasta (uncooked)  
2 tablespoons heavy cream  
2 tablespoons chopped fresh parsley

Heat a large, deep skillet over medium heat. Add the oil, then the shallot and onion, and cook, stirring occasionally, for 5 minutes. Add garlic and thyme, season with salt and pepper, and cook, stirring, for 2 more minutes. Add all the mushrooms, season again with salt and pepper, stir, cover, and cook for 15 minutes, stirring once or twice. Remove the lid, and simmer for 5 minutes over high heat.

While the mushrooms simmer, heat a large soup pot over medium heat. Add the bacon, and cook until crisp, about 5 minutes. Transfer to a paper towel-lined plate. Wipe out about half the fat in the pan. Season the chicken pieces with salt and pepper, increase heat to medium-high, and sear chicken until well browned on both sides, about 4 to 5 minutes per side. Transfer the chicken to the plate with the bacon, and set aside.

Add the Madeira, chicken stock, and mushroom mixture to the soup pot. Bring to a simmer and cook for 10 minutes. Add the chicken, bacon, and macaroni, and cover, and cook until the macaroni is tender, about 10 minutes. (If you feel the smaller chicken pieces are already cooked almost all the way through, save them and add them when the pasta is half done.) Season the soup to taste with salt and pepper. Stir in the cream and parsley, and serve immediately.